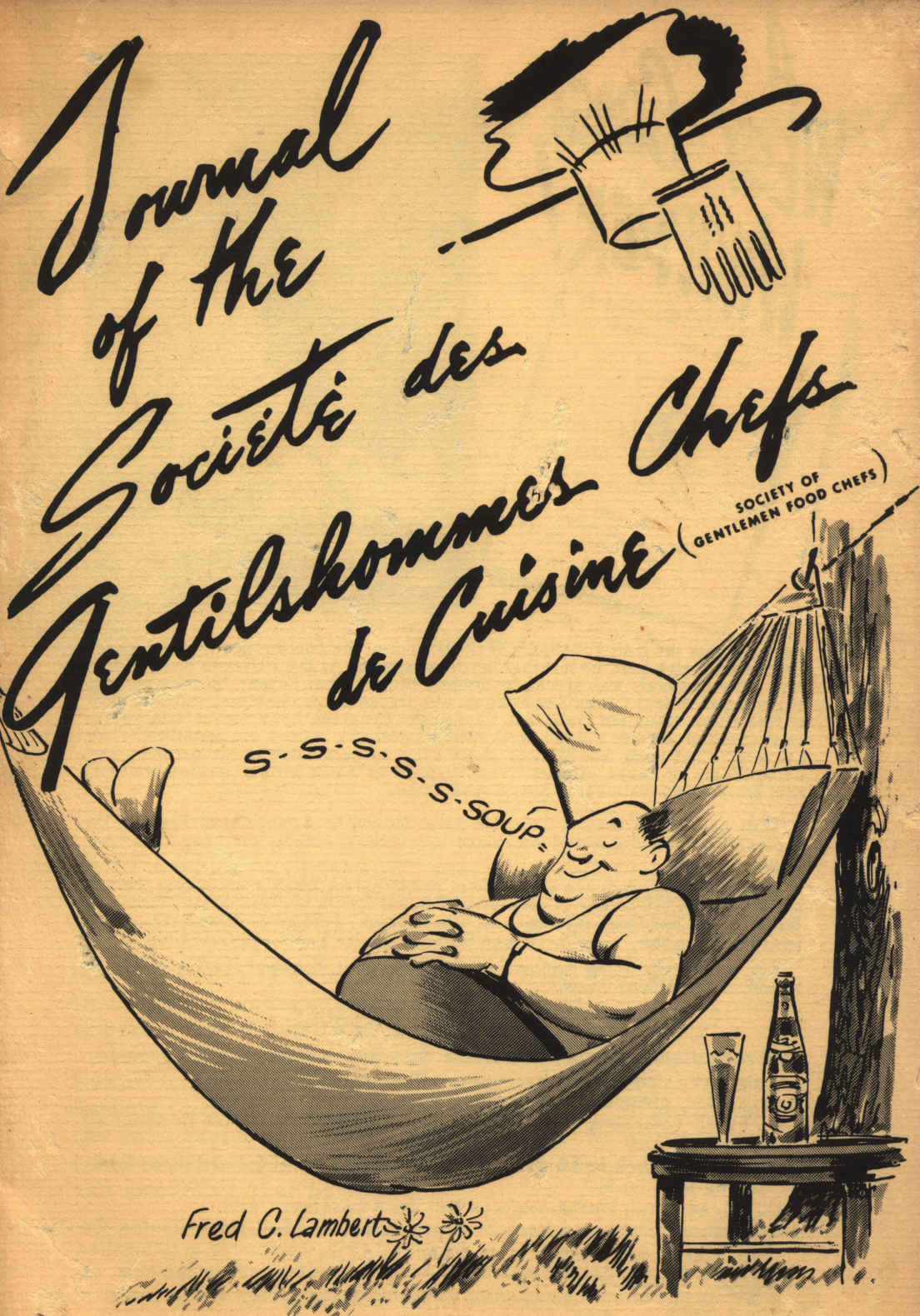
Journal of the Société des Gentilshommes de Cuisine

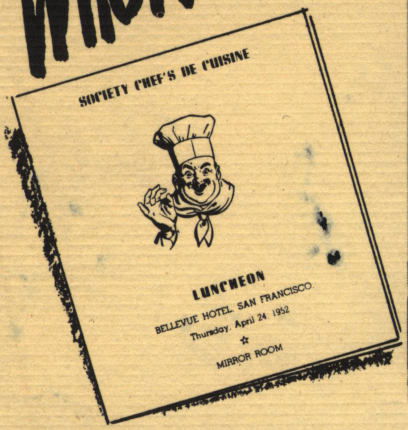
(SOCIETY OF GENTLEMEN FOOD CHEFS)



Fred C. Lambert

VOL. 9 NO. 2 SUMMER EDITION 1952

A WEST COAST WHOPPER!



On April 25th the SAN FRANCISCO CHAPTER of the Societe des Gentilshommes Chefs de Cuisine held its monthly luncheon meeting at the Bellevue Hotel of that city. The assembly was graced by the presence of Chef Eugene Izsak, a member of the International Cooks Association, who traces his professional ancestry back to Escoffier. Monsieur Izsak was Chef at the Congress Hotel for fourteen years-he succeeded and was trained by M. Alfred Fries, now retired and president of the I.C.A.M. Chef Izsak immediately made a hit by presenting to our members appetizing plates of baked chicken livers wrapped in bacon strips, broiled scallops, cold prawns and crabmeat in hot cheese sauce.

Then he showed them a Columbia River Salmon en Aspic, Chaud Froid. The hapless fish was elaborately decorated with colored sauces and lying on a layer of green gelatin.

Then the Gentilshommes all sat down and Monsieur Izsak's waitresses brought out the rest of the lunch. It consisted of Roast Sirloin of Beef, Fresh Mushrooms Bordelaise, Chef Eugene's Artichaut a la Grecque, Pommes de Champs Elyses (the printer left out the "terre"), Orange Surprise, Petits Fours and Cafe Noir.

For the benefit of our members we herewith print Monsieur Izsak's recipe for Mushroom Bordelaise Sauce.

MUSHROOM BORDELAISE SAUCE

4½ oz. Shallots, peeled - 6 oz. Olive Oil - 3/4 oz. whole kernel peppers, crushed. Simmer for 5 minutes. Then add

2 oz. Garlic, chopped. Simmer for 5 more minutes. Then add

5 lb. Fresh Tomatoes, previously peeled and diced. Simmer for about 30 minutes. Add

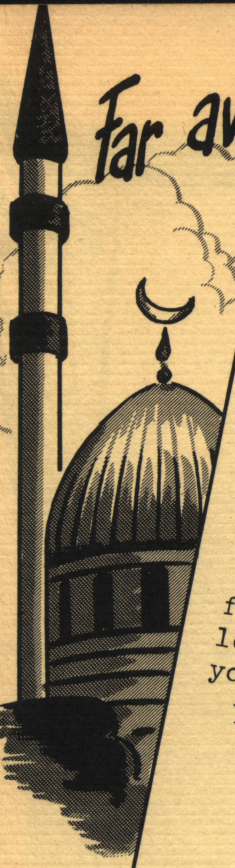
2 gal. Brown Stock and boil for 1½ hours. Skim off all fat and skum forming on top. Add

3 lb. Sliced Fresh Mushrooms and boil for 5 minutes. Add

1 tablespoonful chopped fresh Tarragon leaves and boil for 5 minutes. For thickening, use some roux or dissolve 1/2 lb. cornstarch in 2/5 gallon of fine Red Bordeaux Wine. While sauce is boiling, stir in the roux, or the dissolved starch and wine. Boil for 2 more minutes and remove from the fire. Add

4 oz. Maggi seasoning and handful of Chopped Parsley.

Far away places with strange sounding names!



Societe des Gentilshommes Chefs de Cuisine,
Baltimore, Maryland

Gentlemen:

On behalf of H.H. Prince Said Houssein, ben Sultan Said Ali, who resides in Africa, I would appreciate an application card so that you can send me his membership card and I can explain it to him in French.

Please do not believe that he cooks human flesh! He is a highly educated man who travelled in Europe. He might be the first member of your society who is of Mohamedan faith.

Yours for an interesting membership list,

Culinarily yours,

K. Kaufman Grinstead,
New York, N. Y.

"LET'S TELL THE WORLD" what a wonderful friendly place this United States of America really is - where some eighteen thousand of its leading business and professional men band together informally to exchange ideas – not on how to make the most money or to build the biggest bomb - but on that subject which is perhaps most universal in this shrinking world of ours – *the delights of good eating and drinking!*

Do you have a friend abroad whom you'd like to propose for membership in your Societe? We might have a sort of "United Nations Chapter" - a worldwide confratemity of gourmets – can you imagine the endless possibilities? We'd like to have your reaction to this suggestion from one of our members - so will you let us hear from you?

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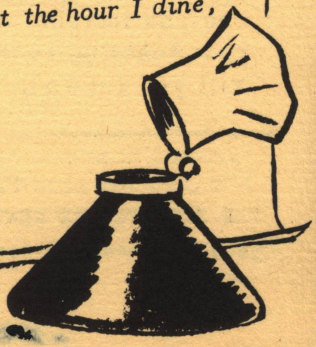
3600 O'Donnell Street, Baltimore 24, Maryland.

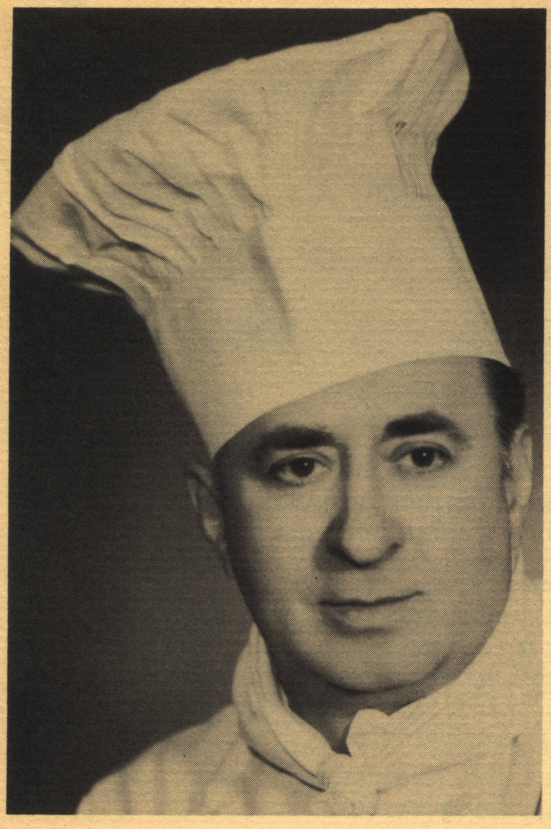
Poets' Corner

CULINARY COUPLETS ... By a "Rhyming Epicure"

Always have lobster-sauce with Salmon, and put mint-sauce your roasted lamb on.
Veal cutlets dip in egg and bread-crumb—Fry till you see a brownish-red come.
Grate Gruyere cheese on maccaroni; Make the top crisp but not too bony.
In dressing salad, mind this law, With two hard yolks use one that's raw.
Roast veal with rich stock gravy serve; And pickled mushrooms, too, observe.
Roast pork, sans apple sauce, past doubt, is "Hamlet" with the Prince left out.
Your mutton-chops with paper cover, And make them amber-brown all over.
Broil lightly your beefsteak — to fry it Argues contempt of Christian diet.
Buy stall fed pigeons. When you've got them, The way to cook them is to pot 'em.
Wood-grouse are dry when gumps have marred 'em; Before you roast 'em, always lard 'em.
To roast spring chickens is to spoil 'em—Just split 'em down the back and broil 'em.
It gives true epicures the vapors, To see boiled mutton, minus capers.
Boiled turkey, gourmets know, of course, Is exquisite with celery sauce.
The cook deserves a hearty cuffing, Who serves roast fowls with tasteless stuffing.
Smelts require egg and biscuit powder. Don't put fat pork in your clam-chowder.
Egg-sauce — few make it right, alas, — Is good with blue fish or with bass.
Nice oyster-sauce gives zest to cod, A fish, when fresh, to feast a god!
Shad, stuffed and baked, is most delicious, 'Twould have electrified Apicius.
Roasted in paste, a haunch of mutton, Might make ascetics play the glutton.
But, one might rhyme for weeks this way, And still have lots of things to say.
And so, I'll close, -- for reader mine; This is about the hour I dine, 5 P.M.

Submitted by A. A. Gardiner, Canada





Rene Seurin has presided for the last 22 years over the kitchen of celebrated Jacques French Restaurant in Chicago. Chef Seurin was born in Bordeaux, France, where he received his early training from the age of 13. He later entered the service of the Compagnie Generale Transatlantique - later he applied his art in leading hotels and clubs of New York City, Atlantic City, Philadelphia, Chicago. Mr. Jacques found him at the Fashionable Opera Club Ciros, presiding over the kitchen. Mr. Jacques, famous in his own right, had been associated for 20 years with the Ritz Hotel in Paris, later London, Johannesburg, New York and Philadelphia as a connoisseur and gourmet of the culinary art. He secured the services of Mr. Seurin and together they have made Jacques French Restaurant one of the leading places of good eating in Chicago.

Chef Seurin's famous LOBSTER BORDELAISE

Wash and drain a live lobster of about 2 pounds. Cut it into pieces, the tail in four or five, and the body lengthwise in two. Crush the claws, season with salt and cayenne pepper and fry the pieces of Lobster on both sides in a saute pan in butter. When the meat is quite done and the shell is red, add a tablespoonful of cooked mirepoix -- chopped shallots, a medium sized carrot, bay leaf, a little thyme, a crushed piece of garlic, some parsley, a little celery, chopped up all together very fine and cooked slowly in butter.

Add two gills of brandy and half pint of claret - and reduce to half. Then add a little tomato sauce, cover and let boil for about 15 minutes. When done dress the lobster on a hot platter ---reduce sauce, and thicken with a piece of fresh butter -- add a little chopped parsley and the juice of a lemon -- stir the sauce, season very highly and pour over the lobster. Sprinkle the top with parsley and fresh tarragon and serve VERY HOT.

ROUND TABLE

Dear Mr. Beard:

Enclosed is my application for membership which you were good enough to send me on the recommendation of our mutual friend, Everett Reeves.

I suppose it has been a long time since your unusual organization has gotten a member with the reputation for two-fisted eating and drinking such as I enjoy. I am also on occasion a pest in the kitchen, so I hope my application will be acted upon favorably.

If at any time you happen to be in this vicinity during the spring, summer or fall, I should be very happy to have you as my guest at the Castalia Trout Club. I am quite sure I could prevail on Everett to get his chef's cap out of mothballs and really do the kind of job of which he is capable.

Cordially yours,

J. W. Huntington,
Columbus, Ohio

Dear Chief Potato Peeler Beard:

Your newest member has suddenly acquired a marked resemblance to a pouter pigeon ever since that glittering membership card arrived. I am very happy to have it, deeply appreciative of my responsibilities, and not only will live up to all by-laws to the best of my ability, but will enforce any and all recipes that may sound -- and turn out -- intriguing.

Sincerely yours,

Roger C. Whitman
New York City

Dear Mr. Beard:

Greetings, Brother Potato-Peeler! When you're still wobbly from a Houston rodeo and a siege of virus, as I was when I saw your letter for the first time, it's quite a shock to learn that you are now a member of the Societe des Gentilshommes Chefs de Cuisine.

I am both honored and a mite puzzled, but I shall try to live up to my membership card. When I get beyond frying eggs, I'll send you a recipe pronto!

In the meantime, muchas gracias for the compliment.

Sincerely,

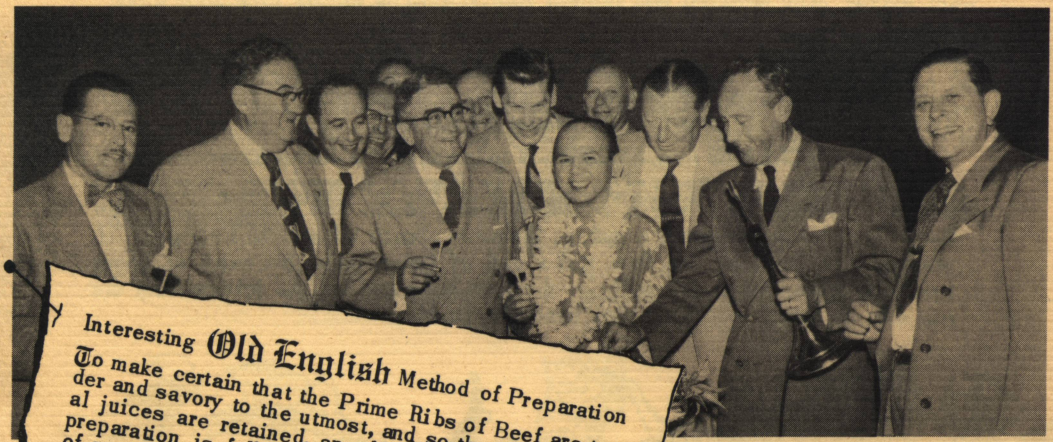
Roy Rogers
Hollywood, California

Pete Hofflund, of Duffield Distributing Co., master of ceremonies; Sheriff Eugene Biscailuz of Los Angeles County, guest speaker, and Harold McAninch, West Coast Representative, National Brewing Co.

A Prime Time for our L.A. Chapter

The Los Angeles Chapter luncheon was held at Lawry's, the Prime Rib Restaurant recently. This was one of the finest luncheons that the Chapter ever had, both as to food and in respect to food and attendance. Lawry's is world famous for Prime Ribs which is the only meat that they serve. Sheriff Biscailuz of Los Angeles County was guest speaker and Popo of Keldo's Restaurant demonstrated a famous Polynesian dessert.

For such a distinguished gathering, Lawry's broke precedent and served their first lunch since its founding for they are strictly a dinner restaurant. Their manner of serving is delightfully unique, carts carrying the Prime Ribs are brought up to the tables and each individual can select his particular desire as to doneness. Ribs are then sliced for him at the table.



Group of members of Los Angeles Chapter gathered around POPO, Kelbo's popular Polynesian Mixologist, as he prepares FALA'AINA RON AFI (Flaming Pineapple) at Chefs' Societe luncheon at Lawry's, in Beverly Hills, April 24th.

Interesting Old English Method of Preparation

To make certain that the Prime Ribs of Beef are tender and savory to the utmost, and so that their natural juices are retained, an old Yorkshire method of preparation is followed. The main feature consists of coating the meat with a one-inch layer of rock salt. The heat, passing through the rock crystals, is diffused and distributed evenly and thoroughly. Crystals fuse because of the heat, so that when the roast is ready the rock salt peels off in large sections, virtually in one piece and the surprising thing is that no excessive salt flavor is imparted to the roast.

"Beat me Daddy Eight to the Barbecue!"

by JAMES BEARD

THERE IS no longer any point in indulging in a long dissertation on the pleasures of outdoor eating—and the lazy drifty attitude one can develop along with good food and good drink, the proper surroundings and the proper company. There is one point which is liable to become a fault in your outdoor world and that is the decision for sameness. Too many people try the same things year in, year out and it gets to be slightly boring—just as it is if you are seeing the same person every day in the same outfit and at the same time. It is important to your life and your own particular pursuit of happiness or whatever it is you are pursuing this year, to develop a pattern of taste bud tempters and roll them along. Your prowess will have the proper publicity and you will become lord of the skillet or some such honor. If it should be a-wooing of the opposite sex you might be doing — it is high time to mind your pints and quarts and have a choice presentation for all time.

Here are a few briefies which may remind you or which may inspire you to bigger and better things in the patio with the grill or over a campfire somewhere.

SPARERIBS: Nothing better — parboil them, cut into serving pieces, soak in a good barbecue sauce -- a sweet and sour one if you will. Grill over the coals with plenty more sauce for basting.

PIG- SUCKLING or LARGER: You need room and patience — Hang over the coals or better yet on a spit in front of a fireplace. Baste with a highly herbed sauce which contains honey, lemon and orange juice. The herbs should be oregano, parsley, thyme — plenty of salt and pepper. If you roast in front of the fire, put a pan of potatoes or bananas or some favorite vegetable underneath for the last hour and let the juices from the pig drip on them ---- something pretty special.

FISH: Generally better if pan fried on your grill. Use plenty of butter and a few drops of oil so that the butter doesn't burn. Or make a highly seasoned sauce with tomatoes, onions and peppers and cook live lobsters, shrimp or crab in the sauce and have a feast. Put a bib around your neck and dive in with the fingers and shell your fish and dunk. Have plenty of garlic bread with it. Small fish may be wrapped in ferns and grilled over the coals -- pretty special, too. Have potato chips and sliced cucumbers with sour cream and chopped fresh dill.

LAMB: Bone a leg of lamb and stuff it with garlic, parsley and thyme and tie it securely and hang it on a spit. Baste it frequently with butter or oil. Roast rare. Or soak cubes of lamb in oil, garlic, parsley and oregano for 24 hours. Arrange on skewers with slices of onion and tomato and grill quickly. Both these must be on the rare side.

BEEF: Grill large slices of eggplant -- 2 to a person -- and flat patties of chopped beef and thick slices of onion. Combine into sandwiches -- beef and onion between slices of the eggplant -- a good tomato sauce or barbecause sauce with it.

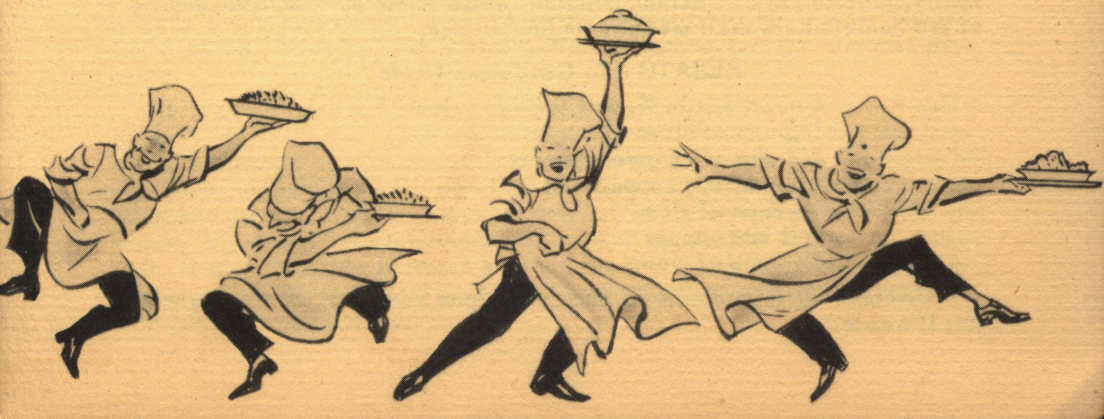
Never do anything with a steak except salt and pepper it -- the flavor is good enough in itself without having any fancy additions. No barbecue sauce for steaks, please, -- except this one:- Saute 1 cupful finely cut shallots or green onions in 1/4 pound butter until just soft. Add a dash of wine vinegar and half a cup or more red wine -- let it cook down for 2 minutes and add salt and pepper to taste. If you have a marrowbone cut the marrow into thin slices and garnish the steaks for enhanced flavor.

CLAMS: These are perfect steamed and served with an ocean of melted butter to hungry guests especially if you have a big production number coming up afterwards.

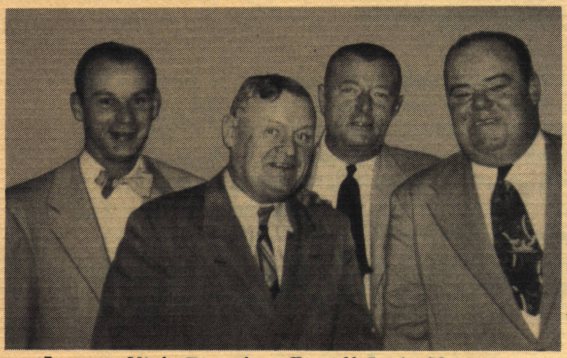
SALADS: Great bowls of raw vegetables and a bowl of sauce -- the more the merrier -- is my idea instead of a big green salad for a change. The sauce: To each cup of mayonnaise add 2 cloves garlic chopped, 1/4 cup chopped parsley, 1 tablespoon French mustard, 1 teaspoon English mustard, salt and pepper to taste. Mix and dunk.

FRANKFURTERS and OTHER WURST: Wonderful cut in chunks and skewered with slices of onion and tomato and brushed with butter, then grilled. Also stuffed with cheese and wrapped with bacon and grilled. Knockwurst wrapped with bacon and grilled and tossed into a large skillet of sauerkraut which has been sauteed with chopped onion and bacon fat and a few caraway seeds--serve some dill pickle slices with it. Or those big hot Italian sausages steamed in a barbecue sauce and served with macaroni with olive oil and garlic ---Mmmmmm!

Well, mouth watering and romantically rewarding adventures with the barbecue beats!



The Cookin' Sheriff of Alameda



L. to r. Nick Bianche, Sheriff Jack Gleason, Harold McAninch, Roy Burns

ABOARD THE SHOWBOAT: Sheriff Jack Gleason Addresses the Oakland Chapter

Jimmie Jones' and Bonnie DeSenan's Drive-in Showboat was the scene of the Societe des Gentilshommes Chefs de Cuisine recent luncheon, and the gang was there en-masse. It was easily "the greatest show on earth".

Our Oakland Chapter members answered an appeal made by Sheriff Jack Gleason of Alameda County to serve as camp cooks in the event of a distress situation which might result. Our members registered for defense disaster duty and will perform their mass feeding assignment at the Santa Rita Evacuation Center for evacuees from critical target areas. Members now number more than 200 and include many prominent doctors, lawyers, dentists, newspaper men, insurance brokers, morticians, manufacturers, bankers, public relations counsels, authors, travel agents, etc.

Recipe for Resato a la Gentlemen Chefs prepared by the Franichevich family, proprietors of Oakland Seafood Grotto where the Oakland Chapter of the Societe held their meeting on March 20th.

RESATO a la Gentlemen Chefs

1 quart Little Neck Clams in juice
1/2 cup of olive oil
1/4 cup of chopped parsley
1/8 garlic, chopped
2½ cups of rice
salt and pepper
4½ cups of water

Combine all ingredients in large saucepan and cook, adding more water if needed.

Winner and still Chef!

Pictured above, left to right - Mrs. Tourtelot, Fred T. Tourtelot, former president of the Chicago Chapter of Chefs Societe, now residing in California, Chef Henri Carpentier, Raoul Mallott, Chicago sales representative of the National Brewing Company, and wife, Mrs. Florence Mallott.

Henri Carpentier, world distinguished Chef, claims the distinction of originating the Crepe Suzette. Mr. Carpentier prepared his Crepe Suzette for Edward VII of England, then Prince of Wales. In 1905 he came to this country and his first job was with the old Delmonico's. There he met Diamond Jim Brady on his first day and Teddy Roosevelt on his second day. These meetings were the beginnings of friendships that lasted a long time. Mr. Brady was particularly delighted when Chef Carpentier prepared a special dish which he called "Chicken Diamond Jim Brady".

Mr. Carpentier joined the Plaza Hotel when it first opened and months later the Knickerbocker Hotel in New York. In 1906 he opened his own place in Lynbrook, L.I. and called it the Original Henri. From there he went to the managership of the Atlantic Beach Club at Atlantic Beach, Long Island. Then to Rockefeller Center as manager of the Maison Francaise.

In 1941 he went to Chicago and for five years ran his own place called the Cafe de Paris. Then he journeyed to the West Coast and now lives in a cottage on the main highway running to San Diego. He takes in one party nightly and will serve no less than 4 people and no more than 10 at one meal. Chef Carpentier is booked for three to four months in advance. His meals are supervised and cooked by himself and a lady assistant. It took the party pictured above three and a half hours to eat dinner – so you can imagine how much food was consumed and how leisurely it was prepared and served.

Sometime ago I reached that mellow age at which corporations, with beneficent but misguided intent, relegate ancient employees to the allegedl Elysian status known as retirement. Questionable as other benefits may be, it at least gives me more time to fiddle in the kitchen while watching that nothing burns.

I hereby propose a new member, - one Neal E. Shea of Butte, Montana. Neal is no mean blender of delicious concoctions, solid, semi-solid and fluid. He will be a valuable and ardent addition to the Societe's illustrious membership.

If you have not tried this before, place half an apple and half an onion in the excavated abdomen of a plump mallard duck fresh from the grain fields of Canada. Strip the beastie's breast with bacon, wrap the ensemble in a tight jacket of heavy aluminum foil and pop it into an electric roaster. What comes out will have lost not one iota of savor and aroma when the aluminum shell is unfolded.

R. H. Fletcher
Butte, Montana

CHILI

The following recipe will serve about six or eight people as a "One Dish Meal". It may either be served in bowls together with crackers, - or may be served as a Chili-Mac which means that a small portion of dry macaroni will be cooked for about ten minutes, rinsed, placed on a plate and covered with the Chili.

Into a large iron skillet or Dutch Oven put about two to three heaping tablespoons of bacon grease. When hot cut up fine six medium-sized onions and two medium-sized cloves of garlic. Let this glaze or cook for about ten minutes, stirring occasionally, then add two pounds of ground round or chuck steak, not too fat. When this has lost its red color, add a good tablespoon of salt and two ounces of Gebhardt's Eagle Brand Chili Powder. Stir well and add one and one-half quarts of hot water.

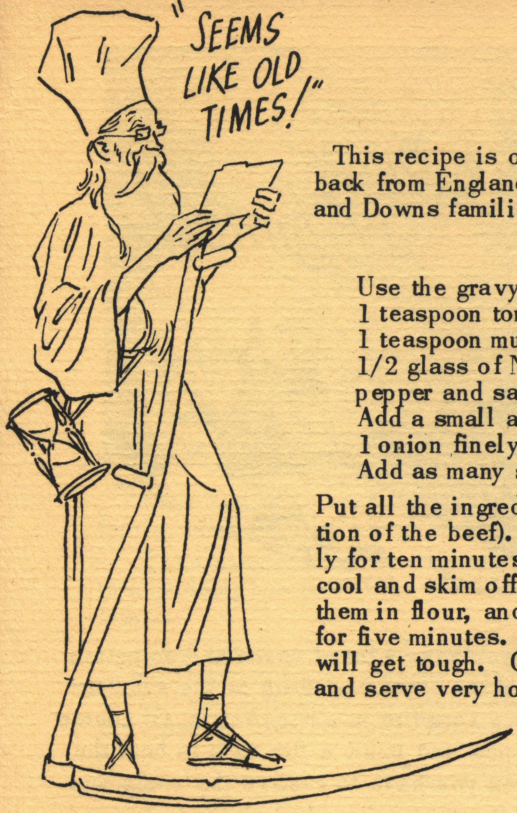
The fire is then turned down so that this mixture will boil slowly for about 45 minutes to one hour. Then add two No. 2 cans of Red Beans with the gravy that is in the can with them. This DOES NOT MEAN KIDNEY BEANS. Then also add one heaping teaspoon of ground Comino Seed and then make a small mixture of flour and water to add to the whole, which will take up any excess grease and give the gravy a little greater consistency than it previously had.

It is recommended that this is cooked several hours before it is to be served and then re-heated. It seems to be better that way, or even better still, make it the day before, and then re-heat it.

William F. Dowdall
St. Louis 2, Missouri

MAY I URGE all of the members to send their favorite recipes to me...I really would like to try them, and publish the ones I think our members would appreciate.

JIM BEARD
3600 O'Donnell Street, Baltimore 24, Maryland



This recipe is over two hundred years old and was brought back from England in 1924. The recipe has been in the Bloor and Downs families all that time.

HASHED BEEF

Use the gravy saved from your roast of beef.
1 teaspoon tomato sauce
1 teaspoon mushroom ketchup
1/2 glass of National Premium Beer
pepper and salt to taste
Add a small amount of flour to thicken
1 onion finely minced
Add as many slices of cold roast beef as needed

Put all the ingredients into a large skillet (with the exception of the beef). Add your gravy from the beef. Simmer gently for ten minutes, then take the pan off the fire, let gravy cool and skim off the fat. Cut beef into thin slices, dredge them in flour, and lay them in the gravy. Let simmer gently for five minutes. Do not have too hot a fire, or beef slices will get tough. Garnish with small pieces of toasted bread and serve very hot. Cooking time, twenty minutes.

Frank E. Downs,
San Francisco, Calif.

CORN ROSS or ROSS CORN....

This is the greatest recipe ever developed for corn-on-the-cob. It is essentially a picnic or barbecue recipe, but can be used inside on the regular broiler, if necessary.

Select medium sized ears of corn, uniform as possible.

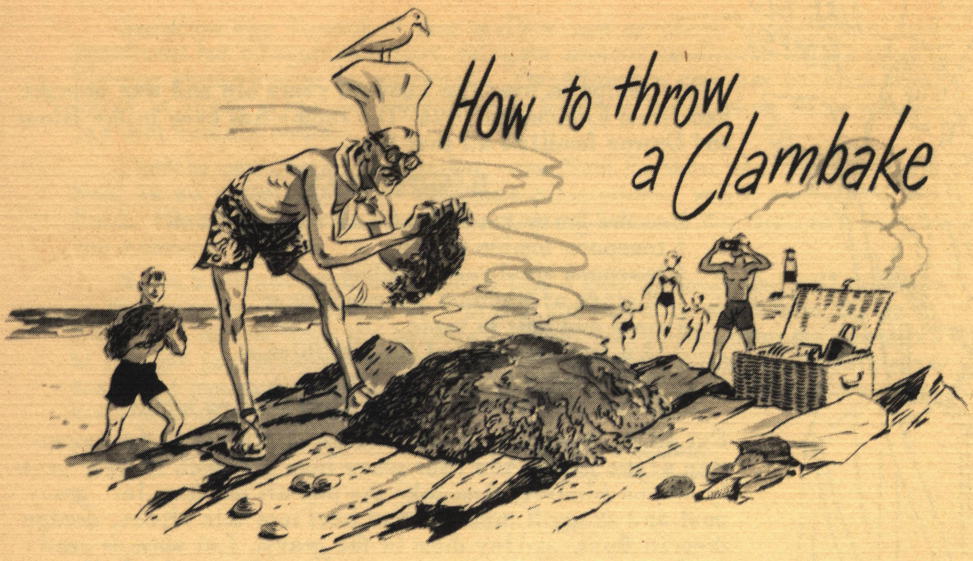
Coat each ear of corn with a thick layer of peanut butter.

Wrap over the peanut-buttered-corn a slice of lean bacon, fastening the ends of the bacon to the corn with toothpicks.

The corn-bacon-peanut butter should then be placed over hot charcoal and turned until done.

If no charcoal is available, the stove will have to do. In this case, parboil the corn ears for 5 minutes. Allow to cool slightly and then apply peanut butter and bacon. Place under broiler, turning every 30 seconds until browned all over.

Maurice L. Ross, Jr.
Otis & Lee, Inc.,
Chicago, Illinois



How to throw a Clambake

IT IS MY ADVICE to you that unless you have a lot of space and unlimited amount of help that you keep your clambaking activities down to the minimum and do it right on your outdoor grill or over a campfire in a huge kettle. Of course if you will dig a pit and line it with stones and build a fire in it to heat the stones, that is only the preliminary. Then you have to remove the coals and toss a little hot water on the hot stones. After that make a bed of damp seaweed. Place a layer of live lobsters on the bottom layer of seaweed. Top them with a layer of seaweed and then add a layer of green corn in the husk. Another layer of seaweed and then as many clams as you think can be devoured by your hungry multitude. Top this with another layer of wet seaweed and top it all with a tarpaulin or some such heavy covering and weight it down. Let it all steam for about two hours, during which time you'll have melted great quantities of butter, made some garlic bread and put the bottles of National Premium beer in a tub to keep cold. Uncover the clams and let everyone dip into the melted butter, and while away with as many clams as they can hold. Then to work on the corn and lobsters--and plenty more bread and plenty of melted butter. If anyone can move after all that you might bring on watermelon or some home made ice cream and cake. It might as well be a day of complete torture.

But as I repeated above--for most people a large kettle on the outdoor grill or over a campfire is ample. You proceed in the same fashion but not in such a wholesale way. Line the kettle with plenty of seaweed at the bottom, then your lobsters, seaweed, corn, seaweed and clams. Cover with seaweed and add a little water and cover the kettle and let it all steam for about 1½ hours. You will need the melted butter, the garlic bread and the beer on ice just as you did for the full production.

Of course with this method you can grill your corn separately and thus give yourself more room for clams and lobsters if you wish. At any rate have yourself a fine time with it all. And if you don't think there's enough to eat you can add chicken to the menu and still be traditional.

A Foursome Favorite

DON YOUNG, popular manager of the Oakmont Club in Glendale, California, is shown with his chef, John Blackwell.

The Oakmont Club, in addition to being the center of social activities in Glendale, has one of the most beautiful golf courses in Southern California.

Chef Blackwell is well known for his excellent dishes. Before coming to the Oakmont Club he spent four years alternating between the Oasis Hotel in Palm Springs in the winter and the Glenbrook Inn at Lake Tahoe in the summer. Here is one of his specialties:

VEAL CUTLET OAKMONT

4 Veal Cutlets
4 Slices Jack Cheese
1-10½ oz. can Campbell's Tomato Soup, 1/4 cup Water
1 Egg
1/3 cup Milk
1 cup Cracker Meal
Flour, Salt, Black Pepper, Primex

METHOD:

Season cutlets with salt and pepper and roll in flour. Beat egg and add to milk. Dip cutlets in milk-egg mixture, then into cracker meal. Press meal into cutlets. Pour tomato soup into a sauce pan, add water and put on slow fire.

Put enough Primex in a frying pan to cook cutlets. Cook them to a golden brown on both sides. When done, place cutlet on a dinner plate, cover cutlet with tomato sauce, add slice of Jack Cheese on top. Put in oven or broiler until cheese melts.

Now you have a mouth-watering dish, out of this world.

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

Five more WINNERS

(Chosen from the Spring Edition of the Journal)

Ora E. Anderson
Washington, D.C.

Pierre M. Coste
San Francisco, Calif.

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